



# Lunch Gatherings

Anniversaries ✦ Baby Showers ✦ Birthdays  
Bridal Showers ✦ Christenings ✦ Confirmations  
Engagement Celebrations ✦ First Communion  
Graduation Celebrations ✦ Retirements Reunions  
Corporate Functions



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## Plated Lunch Gathering

### First Course (Select One)

*Potato Leek Soup* with Gruyere Cheese

*Carrot Ginger Soup* with Cilantro Oil

*Mesclun Greens* with Candied Walnuts, Gorgonzola Cheese in a Balsamic Vinaigrette

*Baby Spinach Salad* with Strawberries, Feta Cheese and Sesame Dressing

*Classic Caesar Salad* with Herb Croûtons, Parmigiana Reggiano & Caesar Dressing

*Penne Pasta Bolognese* with Calamata Olives, Sun-dried Tomatoes, Broccoli Rabe and Tomato Basil Sauce

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### Main Course (Select One) or Duet † additional \$\$

*Seared Norwegian Salmon* with Citrus Beurre Blanc Sauce

*Chicken Francaise*

*Chicken Provençal*

*Chicken Salad* with Grilled Artisan Bread or on a Flaky Croissant

*Cobb Salad\** with Romain Mixed Greens, Avocado, Tomato, Boiled Egg, Bacon & Blue Cheese

*Baby Spinach Salad\** with Red Onion, Boiled Egg and a Warm Schallot and Bacon Dressing

*Greek Salad\** with Feta cheese, calamata olives, tomatoes, cucumbers and fresh

*Classic Caesar Salad\** with Herb Croûtons, Parmigiana Reggiano, Caesar Dressing &

\*Choice Of Chicken, Salmon Or Shrimp

Entree's served with host choice of Roasted Red Bliss Potatoes, Dutchess Potatoes or Whipped Sweet Potatoes and Chef's Choice of Fresh Vegetable

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### Dessert (select one)

*Chocolate Mousse* Topped with Fresh Berries

*Raspberry Lemon Curd Tart*

*Celebratory Cake from the Pastry Garden*







## Lunch Buffet

### **Salads** (Select Two)

**Mixed Green Salad** With Roma Tomatoes

**Three Bean Salad**

**Alfalfa Sprouts**, Red Onions, Sliced Cucumbers, Black Olives And Chopped Eggs

**Red Bliss Potato Salad**

**Antipasto Salad** With Imported Meats And Cheeses With Orecchiette Pasta

**Greek Salad** With Feta Cheese, Calamata Olives, Tomatoes, Cucumbers And Fresh Oregano

**Caesar Salad** With Herb Croûtons, Reggiano Parmesan In Caesar Dressing



### **Hot Pasta Entrée** (Select One)

**Tri Color Fusili**, Fresh Vegetables, Sun-Dried Tomatoes And Extra Virgin Olive Oil

**Farfalle** With Sweet Italian Sausage And Broccoli Rabe

**Cheese Tortellini** With Arugula In A Light Cream Sauce

**Penne Pasta** With Roasted Vegetables, Fresh Basil And Tomato Sauce

(Pastas Are Accompanied By Parmesan Cheese And Crispy Garlic Bread)



### **Entrées** (select one)

**Chicken Francaise**

**Chicken Marsala**

**Baked Norwegian Salmon** with fresh herb sauce

**Roast Pork Loin** with Dijonnaise sauce

**Beef Bourguignon** in red Burgundy wine sauce

(Chef's selection of Starch and Vegetable will accompany all Entrées)

### **Dessert** (select one)

**Cakes, Cookies, Brownies and Miniature Pastries**

**Celebratory Cake from the Pastry Garden**

### **Carving Entrées** (Select One) ✦ additional \$\$

**Choice New York Strip Steak** With Bordelaise Sauce

**Roast Vermont Turkey Breast** With Gravy And Cranberry Sauce

**Baked Virginia Ham** With Pineapple Glaze And Apple Sauce





# Ladies Who Lunch

## Station Display

The **Ladies Who Lunch** menu sets the stage for an elegant gathering with stations throughout the room providing the perfect atmosphere for socializing while enjoying a delicious light lunch. This menu is ideal for bridal showers, baby showers, charity events, or any luncheon that is sure to impress.

## Stations

**Crudités** – fresh vegetables, hummus, bruschetta, guacamole, and an assortment of local cheeses

### Simple Side Salads

- **Caprese Skewers** - Mini Mozzarella, Cherry tomato and Basil
- **Cucumber Salad**
- **Baby Spinach Salad** with Strawberries, Feta Cheese and Sesame Dressing

### Finger Sandwiches

- Smoked Salmon
- Egg Salad
- Grilled Vegetable
- Turkey & Swiss OR Ham & Brie

### Dessert *(select one)*

*Viennese Sampler*

*Celebration Cake from Pastry Garden*





## Business Luncheon

*This simple luncheon is idea for a mid afternoon break after a productive business meeting and ideal for “working” lunch meetings where you can make a plate and bring it back to the table and keep the momentum going.*

### Side Station

(select one)

**Chilled Penne Pasta** With Broccoli, Onions, Vine Ripened Tomatoes And Portobello Mushrooms

**Marinated Vegetable Salad** With Homemade Mozzarella, Vinaigrette Dressing

**Classic Caesar Salad** With Herb Croûtons And Reggiano Parmesan Cheese

### Build Your Own

- A Selection Of Sliced Turkey, Roast Beef, Sliced American And Imported Swiss Cheese
- Sliced Tomatoes, Pickles, Shredded Lettuce, Herb Mayonnaise, Mustard, Russian Dressing
- Basket Of Assorted Breads

OR

### Sandwiches

*Chef's Selection Of Pre-Made Sandwiches, Assorted Wraps And BLT's*

#### Wraps

Turkey Wraps, Roast Beef And Muenster Cheese Wrap, Ham And Swiss Cheese

#### Sandwiches

Grilled Vegetables And BLT's On Homemade Rolls

### Dessert

Cookies, Brownies, Fruit Tartlets

Coffee, Tea and Soda